

PROJECT NUMBER: 1757
PROJECT TITLE: Analytical Flavor Specifications
PROJECT LEADER: M. L. Zimmermann
PERIOD COVERED: June, 1989

ANALYTICAL FLAVOR SPECIFICATIONS

- A. Objective: To develop analytical and sensory specifications for incoming flavors and materials for use at the Flavor Center and other QA facilities. To provide analytical certification on export flavors manufactured at the Flavor Center for FRG compliance.

B. Results:

The analysis of Direct Materials for compliance to FRG continues to require a large commitment of time. We are working in conjunction with Purchasing to certify on a priority basis those materials scheduled to be ordered. In addition, revised and preshipment samples are also received and analyzed following the samples for Purchasing to determine acceptability from a certification standpoint.

Specific lots of materials are being identified to formulate the PMI sample to reduce the potential for contamination of the final blend.

An investigation was conducted on some customer complaint samples from the Hong Kong market for compliance to manufacturing specifications.

A series of nicotine samples were analyzed by the HPLC procedure and the results were compared to those obtained by the Griffith distillation procedure. The distillates were also run. A memo was issued.

Samples of isosweet were analyzed by both the Flavor Center and the Flavor Specification Group to generate monitor-like samples to be used to check the methodology and instrument performance at the Cabarrus QA lab.

- C. Plans: Continue the certification of the PMI samples, begin the certification of all flavors currently on hand at the Flavor Center and continue the specification work for the second vendor.